



THE MARKET BASKET

What To Eat Where To Get It How To Cook It



Recipe for Nut Bread Wins News-Times Contest Prize

Mrs. M. Goller Submits Food Suggestion That Receives Week's Award.

Readers of the Weekly Market Basket pages have long wanted a good recipe for nut bread, judging from the many letters written in and telephone inquiries received on the subject. These readers will therefore get a great deal of pleasure, undoubtedly, out of the announcement today that a recipe was submitted by Mrs. M. Goller, of 616 Harrison av., this city.

THE RECIPE FOLLOWS:

NUT BREAD.

1/2 cup white sugar, butter size of an egg, 1 cup sweet milk, 4 small cups sifted flour, 1 egg well beaten, 2 heaping teaspoons baking powder, 1 small teaspoon salt, 1/2 cup English walnut meats, cut fine. Let stand in leaves 70 minutes. Then bake in a moderate oven 3/4 of an hour. This makes 2 small loaves.

Mrs. M. Goller,
616 Harrison av.

OTHER WINNERS.

The following five women were awarded cash prizes of \$2 each for their recipes:—Mrs. Mary Pugh, 201 N. Main st.; Mrs. H. S. Alexander, 702 N. Clark st.; Nappanee, Ind.; Mrs. William Helminger, Bremen, Ind.; Miss Dionysia Murphy, 1035 W. Thomas st.; and Mrs. Melvin Halverson, 904 S. Union st., Mishawaka.

THE OTHER WINNING RECIPES FOLLOW:

BEEF RAGOUT.

Wipe three pounds from the flank or round. Cut into small cubes; dredge with salt, pepper and flour. Brown meat in hot frying pan, being careful to avoid burning. Remove meat to kettle with close-fitting cover. Brown four tablespoons butter; add four tablespoons flour, and continue browning; add one and one half cups stock or water, one half cup each of carrot and onion; season with salt and pepper and simmer one and one-half hours.

Mrs. Mary Pugh,
201 N. Main st.

BACON MUFFINS.

4 cups sifted flour, 2 rounding teaspoons of baking powder, 1 level teaspoon of salt, 1 tablespoon of sugar, 6 tablespoons of melted lard, 2 tablespoons of crisp bacon, diced; 2 eggs, beaten separately; 1 1/2 cups cold water. Sift flour once, then measure, add salt, baking powder and sugar, then sift three times; put in a mixing bowl, add well beaten eggs, then melted lard, then water, and beat hard, then add bacon. Bake in muffin pans 25 to 30 minutes.

Mrs. H. S. Alexander,
702 N. Clark st.,
Nappanee, Ind.

GRAPE CONSERVE.

5 lbs. grapes, 5 lb. sugar, 1 lb. raisins, 1/2 lb. English walnuts, juice of 4 oranges, 2 lemons. Separate the pulp of grapes, cook 15 minutes and run through sieve. Grind raisins and nuts, cook all to jelly.

Mrs. William Helminger,
Bremen, Ind.

RECIPE DELICIOUS TRIED AND TRUE.

CRUMB COFFEE CAKE.
1/2 cup of butter and lard mixed; 1 1/2 cups of sugar, 2 1/4 cups of flour, pinch of salt. Mix together, set aside 1/2 cup of above mixture; add to balance two well beaten eggs, 1 cup of sweet milk, 2 teaspoons baking powder, 1/2 nutmeg. Bake in round or square loaf. Sprinkle first mixture on top of cake.

Dionysia Murphy,
1035 W. Thomas st.

OLD FASHIONED BREAD.

Boil and drain sufficient potatoes to make one pint of flour with the liquid; add one pint of flour with the liquid in which potatoes were boiled. Soften one cake dry yeast in one cup warm water, add three cups water,

smooth paste. Add 1-2 teaspoon of melted butter (or olive oil) the same of vinegar. Two tablespoons of dry mustard, one tablespoon of sugar and one teaspoon each of salt and pepper. Stir with the meat, mince 1-2 as much celery, white lettuce or cabbage as meat, mix and add just before serving. Use the whites of the eggs in rings and parsley for garnishing.

Mrs. S. Sherman,
128 1-2 N. Walnut st.

Apple and Celery Salad.

One cup of chopped apples sprinkled with sugar, 1 cup of celery sprinkled with salt, 1-2 cup of chopped peanut or more if you like, use fresh roasted peanuts. Mix with mayonnaise dressing to serve, this will serve six and is inexpensive and in season.

Mrs. J. H. Crowl,
Granger, Ind.

HONORABLE MENTION.

Recipes receiving favorable mention follow:

Corn With Peppers.

Slice 6 ears sweet corn, add 1 large or two medium size sweet green peppers, shredded, add sufficient hot water to cook until tender, leaving none to drain off. Add milk butter, salt and pepper and serve on slice of tomato.

Wava Pluit,
222 N. Lincoln av., Niles, Mich.

The Last of The Garden.

Three teaspoons salt, 2 pounds sugar, 1 1/2 quarts vinegar, 3 teaspoons powdered mustard, 18 ears corn cut from cob, 6 sweet red mangos chopped fine, 3 stalks celery chopped fine, 6 small onions chopped fine, 1 pound small carrots or large ones cut small, 1 pound lima beans, 2 pounds small pickles, 1 pound wax beans cut small. Cook beans and carrots separately till tender and let the pickles stand in salt water for 3 hours, then put all together and boil from 15 to 20 minutes and seal hot. Makes about 12 pints.

Mrs. E. J. Filley,
223 N. St. Peter St.

Veal Salad.

Boil a piece of veal, the hock is good. Pick the meat from the bones and chop, not fine. Rub the yolk of three hard boiled eggs into

Smothered Chicken.

Have a chicken cut in pieces, well drained and chilled. Into a skillet put 2 tablespoons of butter and 2 tablespoons of lard. When very hot, dip chicken in flour, lay in pan and sauté and pepper. Fry to a deep golden brown on both sides. Lift out and lay in a small roaster. Into the skillet put three pints boiling water and add 2 heaping tablespoons of flour stirred smooth in a little cold water. Salt and pepper lightly and boil up well to a very thin gravy. Pour over chicken, cover and bake. One hour for spring chicken and two hours for older fowl.

Mrs. Delbert Marker,
R. R. No. 1, Mishawaka, Ind.

When this divorce wave subsides someone should put out a "Who's Whose."

HOME-MAKING HELPS

"Everything About the House Helps to Make the Home"

By WANDA BARTON

Fall house cleaning season is generally the time for repapering and redecorating the home. Perhaps we may not be able to do the whole house over, but even a floor at a time will help in keeping us spry and span, and fairly up to date. It is well to look the rooms over carefully and decide just how much must be done before trusting ourselves in the wall paper shops, for never were they more fascinating than they are these days. Though most of them do not sell draperies, they have appropriate ones to show which blend with the different papers, and they are an added temptation to withstand.

The popular idea is to paper all the rooms on the entire lower floor alike, in papers of neutral tint, then individualize the different rooms by furnishings and draperies. Old ivory is one of the newest colors. Pressed paper done in the Adam period design is used for the hall, and plain ivory oatmeal, chambray or some other plain paper is used for the rooms. Sometimes the pressed paper is used in the dining room to match the hall, especially if the room opens into the hall.

The old-fashioned colonial tapestry patterned paper is one of the popular revivals. The colors are soft and beautifully blended, and the patterns are pastoral scenes framed like miniatures with a rather neutral field which throws them up into relief. A deep shade of the main color is used for the draperies, and the color is repeated in the furnishings.

Striking Oddities.
Hand-block or painted papers are very attractive, and strike a new note in design and coloring. One of

the oddest, which would be suitable for the dining room or run parlor, has a blue field, a real Chinese blue, with tan diamonds in shaded blocks, surrounded by groups of conventionalized nasturtiums. The blue background brings up the pattern, but the colors are beautifully blended, though pronounced. Chinese blue velvet hangings are suggested, with blue rugs on a yellow painted floor and yellow can furniture with blue borders and cushions.

A rather new idea for nursery decoration is to paper the room with a rough paper of neutral tint, then use a cut floral border at the top and a wide nursery story or animal cut-out, two feet from the floor. By this method the picture comes within the child's range of vision.

Bedrooms and Kitchens.

Among the new bedroom papers is one having a lattice against a blue-gray field upon which morning glories are climbing. The riotous coloring is blended to look most natural. Tan linen draperies, slip covers and so on are all stencilled with morning-glory borders which harmonize with the paper. The couch

pillows are slipped with linens in the different morning glory colors.

The Adam period is a popular one, and its simplicity of decorative treatment makes it necessary to rid the rooms of everything not in harmony with it. It gives an excuse for hanging an old, heart-shaped mirror with cords and tassels against the soft gray wall, and clearing the mantelpiece of all except two or three worth-while pieces.

A new idea for the modern kitchen is to have the wall hard finished and oil painted in old blue, sea-green or yellow, then make a wainscoting of black oil cloth put on with black mouldings and the surface painted with a floral pattern of flowers to match the wall. The effect is unusual and very pleasing. The kitchen furniture is painted the color of the wall, with black frames and decorations. The backs of the range tions. The backs of the range tions. The backs of the range tions.

Bachelors are like automobiles—girls don't want one that has been run 10,000 miles.

Federal Bakeries Offer New Bread; It's "Tokio"

During the week of Sept. 12 to 17 The Federal System of Bakeries will launch an intensive campaign which in its uniqueness and distinction is expressive of the progressive policy of this national concern. During this week the public will become acquainted with Tokio Bread—a new Federal product. In marketing their new loaf the Federal System has spared no pains in the novelty of its presentation. Ornate window displays, window posters, Japanese lanterns and in the case of salesgirls, Japanese garb, will offer the new bread with a touch of novelty.

TAR.

To remove tar from clothes rub butter or lard over the tar spots, then wash with soap and water. Then apply oil of turpentine, let remain for one hour and wash again.

INK SPOTS.

To remove ink stains from linen moisten with lemon juice, sprinkle well with salt and lay in the sun.

International trade shows Germany is making her marks in the world.

Let Children Play Deerfoot At Fall Party

When you give the last outdoor party for the little folk this fall and you've exhausted every idea for games, fall back on deerfoot. It's rummy enough to be fun and is such a very little bit of trouble.

Each player is a different kind of deer—reindeer, elk, moose, reindeer, antelope, fawn, and so on. For the forest, unless you have real trees and enough for all except one of the players, you must put little sticks in the ground which will be called trees.

An extra deer stands in the middle of the forest. A leader is chosen and all follow him, lightly skipping around the forest until suddenly the deer in the center calls "Deerfoot." Then each deer, including the one in the center, must find a tree. The one who fails must take the center of the forest for the next games and the one who has been in the center and found a tree becomes the leader.

REMOVING MILDEW.

Soak mildew spots in sour milk and salt. Lay in the sun. Repeat process until spots are gone.

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Fresh Dressed Spring Chickens...35c
Fresh Dressed Hens 30c
Smoked Picnic Hams18c
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Fresh Pork Sausage, lb.....20c
Chunk Bacon at19c
Sweet Meats at36c

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per pound
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Chuck Roast, 15c
per pound
Boiling Beef, 10c
per pound
Short Ribs of Beef, 8c
per pound
Pork Loin Roast, 18c
per pound
Pork Chops, 22c
per pound
Pork Butts, 15c
per pound
Frankfurters, 15c
per pound
Short Steaks, 20c
per pound
Plenty Dressed Chickens

Here's a New Nursery Rhyme!!

In days of yore wee Willie Green
Would never eat the crust,
But since his Ma got "Gran'ma's" Bread
He seems about to bust!

Willie is one of thousands who is growing strong on Gran'ma's Bread. These days when he spends the day at school he looks forward to that mid-afternoon snack of bread and jelly with never anything else but "Gran'ma's."

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The Acme Stores Co. Is a South Bend Organization

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NOW you have no boiling, no spoiling, no fuss, no muss. You just pour your can of Puritan Hop Flavored Malt Extract into warm water and add the same ingredients you have always added, except the sugar and the hops. Then, when you bottle, just add three-quarters of a teaspoonful of sugar to each bottle.

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5—7c White Napha Soap25c
LUX10c
2—8c Kitchen Kleanser12c
4—10c Toilet Paper25c
Peck Potatoes59c
3 Foul's Mac, or Spaghetti 25c
Jello, all flavors10c
20c Lippincott's Applebutter 10c
Best Crackers, lb.13c
Large pail Syrup.....49c
2 lbs. Soap Flakes25c
4—10c Fancy Soap25c
3 Palm Olive Soap25c
Olivilo Soap7c
3 Climaline25c
2—10c Russ Blueing25c
Ded Mound Pineapple25c
Peanut Butter, lb.20c
10c Sack Salt7c
Scratch Feed—no grit.....\$1.99
10 lbs. Sugar69c
5 lbs. Sweet Potatoes25c
Snyder's Pork and Beans10c
Snyder's 35c Catsup28c
2—20c Jars Pure Jam25c
True Blue Coffee25c
25c pkg. Cocoa12c
50c Instant Postum41c
Kellogg's Corn Flakes10c
Tall Hebe9c
5—7c Tins Sardines25c
2—20c Tall Salmon25c
2 Tall Carnation or Pet25c
Dixie Bacon, lb.18c
Tobacco
Scamp Tobacco, doz.\$1.00
2—15c Tins Velvet25c
50c pkg. Cornflake45c
1 lb. Ping Horseshoe80c
6 7c Matches30c
Ginger Snaps, lb.16c
15c pkg. Oats10c
1/2 lb. Good Tea19c
Good 70c Brooms39c
Creamery Butter39c
25c Rumford or Calumet29c
55c Royal Baking Powder45c
3 doz. Red Can Rubbers35c
Mason Quart Jars.....90c
25c Can Pumpkin15c
1/2 lb. Black Pepper15c
1 lb. Parowax10c
Pure Cider Vinegar35c
2—15c pkgs. Corn Puffs18c